

41.91778 -87.64884

THE GIN COMMISSION

1962 N. HALSTED ST.

CONCEPT

Inspired by the coastal regions of the world, The Gin Commission is an intimate, gin-focused bar tucked below Lincoln Park mainstay, Quality Crab & Oyster Bah.

BEVERAGE

Leading the beverage program is industry veteran Kevin Bratt (Joe's Seafood, Prime Steak & Stone Crab) who has curated a list of over 50 gins from around the world. The menu features both classic and unique interpretations of the spirit, as well as an extensive Gin Tonic program. Other cocktail offerings include: Aviation, Boulevardier, Dusty Rose Vesper, Gin Martini, Negroni and Red Snapper, among others. The Gin Commission also offers a full bar and extensive beer and wine lists.

CUISINE

To complement the traditional cocktails, executive chef Donny Farrell (Quality Crab & Oyster Bah) has created a menu of small bites and snacks. Highlights include: garlic butter grilled oysters with charred lemon, hand-picked blue crab beignets, gin-cured salmon belly with house ricotta and pickles, and a caviar presentation of American sturgeon caviar with traditional accouterments.

SEATING

Indoor dining to accommodate 24 guests.

PRIVATE PARTIES

The Gin Commission is available for private events and full buyouts of the space. To book an event contact Erin Juache at erijuache@leye.com.

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